

PROGRAM: Culinary Arts

**PROGRAM
CIP CODE:** 12.0500

DESCRIPTION: The **Culinary Arts** program is designed to prepare students to apply technical knowledge and skills required for food production and service occupations in institutional and commercial food establishments. Students completing this program will possess the technical knowledge and skills required for planning, selecting, storing, purchasing, preparing and serving quality food products. Nutritive values, safety and sanitation procedures, use of commercial equipment, serving techniques and management of food establishments will also be studied. In addition to technical skills, students completing this program will also develop advanced critical thinking, applied academic, career development, life and employability skills, business, economic, and leadership skills required for culinary arts occupations. The program utilizes a delivery system made up of four integral parts: formal/technical instruction, experiential learning, supervised occupational experience, and the Career and Technical Student Organization, FCCLA and SkillsUSA.

RECOMMENDED PROGRAM SEQUENCE OF COURSES:

**Career
Preparation**

The following describes a recommended sequence of courses developed from industry-validated skills necessary for initial employment or continued related education. All the state-designated Culinary Arts standards are addressed in this instructional sequence.

12.0500.10 **Fundamentals of Culinary Arts:** This course prepares students to serve under the supervision of food service professionals as kitchen support staff and commercial food preparation workers. It includes instruction in kitchen equipment, organization and operations, sanitation, safety, quantity food preparation and cooking skills.

-and-

12.0500.20 **Culinary Arts Applications:** This course prepares students with advanced applications in kitchen equipment, organization and operations, sanitation, quality control, quantity food preparation and cooking skills. Additionally, students have training in business operations of a food and beverage operation.

And program may elect to add:

12.0500.75 **Culinary Arts - Internship:** This course provides students an opportunity to apply previously developed knowledge and skills into a structured work experience. This work experience doesn't necessarily require classroom instruction, may be paid or unpaid, and is available for 12th graders who have completed at least one Carnegie unit of study in the Culinary Arts program.

-or-

12.0500.80 **Culinary Arts - Cooperative Education:** This course utilizes a cooperative education methodology to combine school-based and supervised work-based learning experiences directly related to the standards identified for the Culinary Arts program.

TEACHER CERTIFICATION REQUIREMENTS FOR THE CULINARY ARTS PROGRAM	
CAREER PREPARATION: The instructor must be CTE certified according to the following table	
Culinary Arts	CERTIFICATES
	Types: PCTF, SCTF Types: PCTI, SCTI
<p>Note:</p> <ul style="list-style-type: none"> ▪ Culinary Arts, 12.0500.70 may be a part of the sequence and the teacher must hold a Cooperative Education Endorsement (CEN). ▪ Teacher/Coordinator 12.0500.75 is not required to have a Cooperative Education Endorsement (CEN). ▪ CTE certified teachers with a CEN certificate may manage Culinary Arts students for 12.0500.80 with a work plan approved by Culinary Arts teacher of record. 	

CERTIFICATE ABBREVIATIONS FOR THE CULINARY ARTS PROGRAM	
Certificate Types	
PCTF	Provisional Career and Technical Education Family Consumer Sciences
PCTI	Provisional Career and Technical Industrial Technology
SCTF	Standard Career and Technical Education Family Consumer Sciences
SCTI	Standard Career and Technical Industrial Technology